

BLAST FREEZER

Ultra-fast cooling
and freezing



1. Technology at the service of hygiene, safety, quality and economy.
 2. Rounded corners for easy sanitization.
 3. Casters that facilitate the equipment's movement.
 4. Built-in defrost water tray.
 5. Universal holder for the gn 1/1 tray or baking tray 400 x 600mm.
 6. Ergonomic handle.
 7. Equipment developed for both cooling and ultra-fast freezing.
 8. 70cm thick insulation.
 9. Increased capacity of thermal insulation.
 10. Lower power consumption (less thermal dispersion).
11. Swivel casters for easy movement;
 12. Pre-Cooling function;
 13. Automatic conversion to conservation function after the end of the process;
 14. Easy to operate controller;
 15. Hard and Soft Freezing;
 16. 8 different process options.
- Equipment for the quick freezing of ice cream and popsicles, also known as Blast Freezer.
 - The ice cream extracted from a producer has at most 65% of its water frozen and the Blast Freezer promotes the remaining water freezing, in a short period of time.
 - It is used to achieve the ideal ice cream consistency, before exposing it in shop windows.
 - It is also used to harden popsicles before coating with chocolate.
 - With modern design and excellent operational performance, it guarantees economy, safety, durability and great cost-benefit.

Model	Blast Freezer
Electrical Installation	220v Monophase, 60 Hz
Consumption of electricity	1.5 kW
Electrical Current (Amper)	10.5 A
Crate dimensions	1100 x 1300 x 1050 mm 43.31 51.18 x 41.34 in
Equipment Dimensions	950 x 1100 x 900 mm 37.40 x 43.31 x 35.43 in

Gross Weight with crate	169 Kg
Net Weight	115 Kg
Number of Trays	5
Freezing Capacity	12 Kg
Cooling Capacity	27 Kg

**Technical Information Subject to Change Without Notice.*